



in: Korean Desserts, Potato Recipes, Sweet rice flour Recipes, Azuki bean Recipes

Si Roo Ddeok

[SIGN IN TO EDIT](#) | [Edit](#)

Si roo ddeok



Ingredients

- 2 cups or 14oz or 400g pat ([red beans](#))
- 1 lb [sweet rice flour](#)
- 1/4 teaspoon [salt](#)
- 3 tablespoons [sugar](#)
- 1 teaspoon [salt](#)

- 2 tablespoons [sugar](#)
- 1 teaspoon [salt](#)
- 2 cups [water](#)
- more [water](#) for boiling [red beans](#)



Directions ↗

1. Wash beans, put in a big bowl, add [water](#), and let sit for overnight. The beans going to soak up lots of [water](#), so add lots.
2. Drain beans, transfer to a big pot, cover with [water](#), bring to a boil. When it starts to boil, turn the heat off, drain, put back into the pot, add 3-4 times of [water](#) and 1/4 teaspoon [salt](#), let boil again, reduce heat to medium and cook for 40-50 minutes. Take one bean out, and press with your finger, if it is crushed, it's done. Be careful with the hot bean. You don't want your beans to cook completely so they're [mush](#).
3. Drain very well, mix with 3 tablespoons [Sugar](#), and 1 teaspoon [salt](#). With [Potato](#) mash, crush the bean and spread to a cookie sheet to cool and dry slightly. At this stage, you can freeze them, and use later.
4. Preheat oven to 350F.
5. Pour the [sweet rice flour](#) into a large bowl, add 2 tablespoons [Sugar](#) and 1 teaspoon [salt](#), stir. Add 2 cups [water](#) and mix well.
6. Lightly spray the baking dish, add a half of the mashed beans, spread well and press a little bit, then add whole [rice flour](#) mixture, spread evenly, add remaining beans, and press the top slightly. Cover with foil, bake for 1 hour. If the skewer comes out clean, it's done. ^ Cool for 20-30 minutes, inverted to a board, and slice.

Categories



Community content is available under [CC-BY-SA](#) unless otherwise noted.



[EXPLORE PROPERTIES](#)

Fandom

Muthead

Fanatical

FOLLOW US**OVERVIEW**[What is Fandom?](#)[Contact](#)[Global Sitemap](#)[About](#)[Terms of Use](#)[Local Sitemap](#)[Careers](#)[Privacy Policy](#)[Press](#)[Digital Services Act](#)**COMMUNITY**[Community Central](#)[Support](#)[Help](#)**ADVERTISE**[Media Kit](#)[Contact](#)**FANDOM APPS**

Take your favorite fandoms with you and never miss a beat.



Download on the
App Store

GET IT ON
Google Play

Recipes Wiki is a FANDOM Lifestyle Community.

[VIEW MOBILE SITE](#)